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Enders 1364

Enders Aurora Low-Smoke Table Barbecue User Manual

Model: 1364

PRODUCT OVERVIEW

The Enders Aurora is a compact, low-smoke table barbecue designed for convenient grilling. Its innovative E-FAN-BBQ fan technology ensures quick readiness and even heat distribution, making it ideal for use on balconies, during picnics, or camping trips.



Image: The Enders Aurora Low-Smoke Table Barbecue, showcasing its sleek grey design and compact form factor, ready for tabletop use.

Key features include:

- **E-FAN BBQ Fan Technology:** Extremely quiet and continuously adjustable for optimal grilling performance.
- **Compact Design:** Extremely flat construction (13.5 cm high) for comfortable tabletop grilling.
- **Even Heat Distribution:** Ensures consistent cooking across the entire grill grate, including peripheral areas.
- **Flexible Power Options:** Can be operated via battery (not included) or a power bank (connection cable included).
- **Easy Maintenance:** Features removable stainless steel parts for simple cleaning.

SETUP

Before first use, ensure all packaging materials are removed and the components are clean.

1. **Unpack Components:** Carefully remove the grill unit, grill grate, charcoal basket, and fan unit from the packaging.
2. **Assemble Grill:** Place the charcoal basket into the main body of the grill. Ensure it sits securely.
3. **Install Fan Unit:** Insert the E-FAN-BBQ fan unit into its designated slot. This unit powers the ventilation system.
4. **Power Supply:**
 - For battery operation: Insert appropriate batteries (not included) into the fan unit's battery compartment.
 - For power bank operation: Connect a power bank (not included) to the fan unit using the provided connection cable.
5. **Place Grill Grate:** Position the grill grate securely over the charcoal basket.



Image: The Enders Aurora barbecue set up on a table, ready for grilling, demonstrating its compact and user-friendly design in a social setting.

OPERATING INSTRUCTIONS

1. **Add Charcoal:** Place a suitable amount of charcoal into the charcoal basket. For best results and low smoke, use high-quality charcoal specifically designed for low-smoke grills.
2. **Apply Lighter Fluid/Paste:** Apply a small amount of lighter fluid or paste (e.g., Enders Anzündpaste) to the charcoal. Follow the instructions on the lighter fluid product.



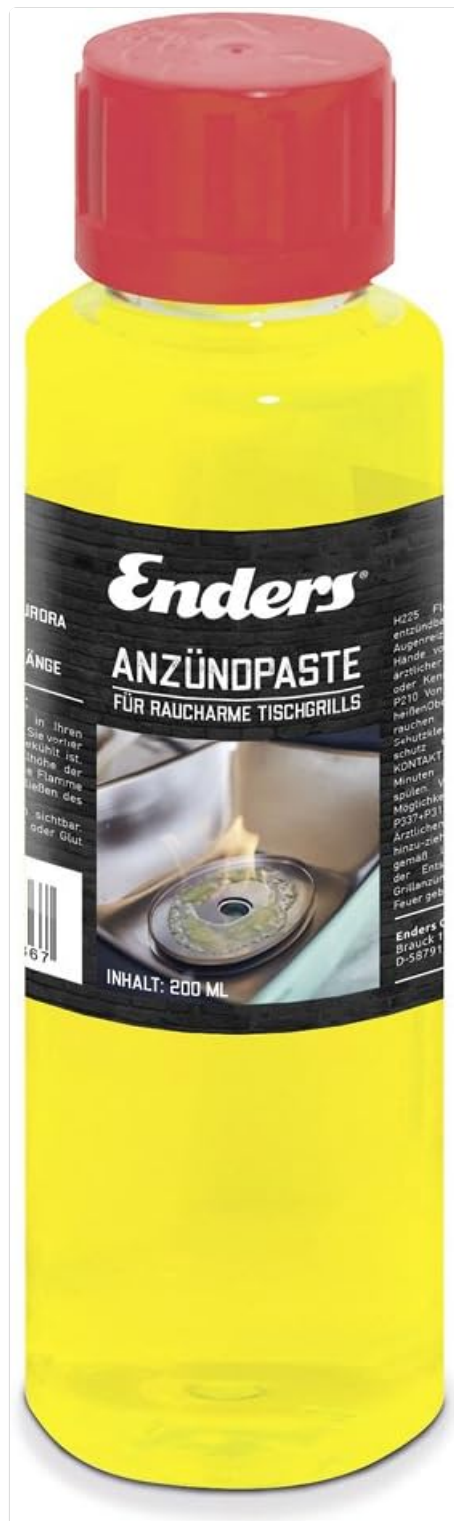


Image: Left: A bag of Enders Buchen Holzkohle (beech charcoal), suitable for low-smoke table grills. Right: A bottle of Enders Anzündpaste (lighter paste), used to ignite charcoal.

3. **Ignite Charcoal:** Carefully ignite the charcoal using a long lighter or match.
4. **Activate Fan:** Turn on the E-FAN-BBQ fan unit. Adjust the fan speed to control the heat intensity. A higher fan speed will increase the charcoal temperature and cooking heat.
5. **Preheat Grill:** Allow the grill to preheat for approximately 5-10 minutes until the charcoal is glowing and a thin layer of ash forms.
6. **Begin Grilling:** Place food on the grill grate. Monitor cooking progress and adjust fan speed as needed.
7. **Refilling Charcoal:** For longer grilling sessions, charcoal can be easily refilled by carefully lifting the grill grate and adding more charcoal to the basket.
8. **After Use:** Once grilling is complete, turn off the fan unit. Allow the grill to cool down completely before cleaning.

MAINTENANCE

Regular cleaning and maintenance will prolong the life of your Enders Aurora barbecue.

- **Cool Down:** Always ensure the grill is completely cool before attempting any cleaning.
- **Disassemble:** Remove the grill grate, charcoal basket, and fan unit.
- **Clean Grill Grate and Charcoal Basket:** These stainless steel components can be washed with warm soapy water and a non-abrasive sponge. For stubborn residue, a grill brush can be used. Rinse thoroughly and dry completely.
- **Clean Main Body:** Wipe the main body of the grill with a damp cloth. Do not immerse the main body or fan unit in water.
- **Fan Unit:** The fan unit should only be wiped clean with a dry or slightly damp cloth. Ensure no water enters the electronic components.
- **Storage:** Store the clean and dry barbecue in a cool, dry place, protected from the elements.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Charcoal not igniting or staying lit.	Insufficient lighter fluid/paste; fan speed too low; damp charcoal.	Ensure adequate lighter fluid/paste is used. Increase fan speed. Use dry, high-quality charcoal.
Grill not heating evenly.	Uneven charcoal distribution; fan not operating optimally.	Distribute charcoal evenly in the basket. Check fan unit for obstructions or low battery.
Excessive smoke.	Incorrect charcoal type; food drippings on hot charcoal.	Use low-smoke charcoal. Avoid excessive fat drippings by trimming meat or using drip trays if compatible.
Fan unit not working.	Low or dead batteries; power bank not connected or discharged; unit not properly inserted.	Replace batteries or recharge power bank. Ensure fan unit is correctly seated in its slot.

SPECIFICATIONS

Brand	Enders
Model Number	1364
Manufacturer	Enders Colsman
Dimensions (L x W x H)	26 x 47 x 13.5 cm (10.2 x 18.5 x 5.3 inches)
Weight	5.04 kg (11.1 lbs)
Color	Grey
Material	Alloy Steel
Voltage	5 Volts (DC)
Power	1400 Watts
Installation Method	Tabletop
Special Features	Removable Plate, E-FAN BBQ Fan Technology
Included Components	Barbecue unit (main body, grill grate, charcoal basket, fan unit)
Battery Required	No (but can be battery operated, batteries not included)
Country of Origin	China
Assembly Required	No

WARRANTY AND SUPPORT

Specific warranty details for the Enders Aurora Low-Smoke Table Barbecue are not provided in the product information. Please refer to the manufacturer's official website or contact Enders customer support for detailed warranty information and service inquiries.

For further assistance, please visit the official Enders website or consult your retailer.